

Jatinder Pal Singh

Male, Age – 31 years

CAN JOIN IMMEDIATELY



EDUCATION

Bachelor in Hotel Management and Catering Technology 4 Years	2011	Chandigarh College of Hospitality, Mohali (India)
Class XII	2007	K V No 1 Pathankot, Punjab (India)/ CBSE
Class X	2005	K V No 1 Pathankot, Punjab (India)/ CBSE

KEY SKILLS

Key Skills

- Worked with 29 different nationalities
- Public relation and guest satisfaction
- Planning and organizing high volume events
- Knowledge of different dining service procedures
- Knowledge of Alcoholic beverages.
- Menu design
- Budgeting and Forecasting
- Pre-opening
- Restaurant staff recruitment and training
- Marinating HACCP and ISO 9001 standards
- Bar management
- Dubai Municipality Certified PIC (Person in charge level 3)
- Good Knowledge of Ace Financial system

Multi - Restaurant Manager

INDEGO BY VINEET, SIDDHARTA LOUNGE BY BUDDHA BAR, LEVEL 5 VIP LOUNGE , RHODES W1,SLOANES, (all day dining), INDYA BY VINEET (Grosvenor House & Le Royal Meridien - MARRIOTT HOTELS)

Dec' 20 - Dec 21

Responsibilities

- Responsible for Following strict Covid guidelines in Covid crises.
- Daily briefings with team & Management.
- Preparing and achieving Budget and forecast.
- Recruitment.
- Handling Guest complaints
- Menu Creations.
- Managing upcoming promotions plans for every quarter.
- Managing Group bookings and events.
- Managing heads, Budget & forecasting (payroll system)
- Managing all the checklists HACCP, ISO, TEMP records.
- Maintaining 55 % GOP year to date.
- Managing staff incentives as per the their performance.

RASOI BY VINEET, Abu Dhabi, Restaurant Manager

August' 19- June 20

Responsibilities

- Responsible for recruitment and training of staff for launch of the restaurant
- Conceptualized the opening of restaurant
- Handling Guest complaints
- Managing Inventories, spoilage & breakage reports, check & available sheet.
- Managing a team of 40 restaurant staff
- Managing heads (payroll system)
- Managing all the checklists HACCP, ISO, TEMP records.
- Initiated food delivery service to maximize the profitability while controlling overheads

INDEGO BY VINEET & BAR 44, Dubai, Assistant Manager

Nov' 11- June' 19

Responsibilities

- 9 years of experience with reputed name in the hospitality industry with prime focus on F&B
- Started as F&B Assistant and promoted to the level of Assistant Bar Manager based on strong track record
- Training of staff for customer service, knowledge of food and beverage and health and safety standards
- Inventory management for cost control without compromising of customer demands
- Customer engagement through Instagram page of the restaurant
- Providing health and safety training to staff as per UAE government regulations
- Ensuring high food quality standards as per food and hygiene department of UAE
- Brand audit for hotel rooms, restaurants and lounges for quality standards
- Hands on experience in software including MS Word, MS Excel and MS Power Point
- Met sales target set by the management on regular basis
- Responsible for managing day to day operations of the Restaurant
- Well appreciated by guests for excellent service
- Improved service quality by reducing order service and table turn time

Achievements

- Achieved in 100% in Staff survey from Marriott Head office as a manager in charge.
- Joined as F&B Assistant in Nov 2011 and promoted to Restaurant Manager based on performance
- Winner of Best British Cuisine Dubai BBC Awards 2012-2013**
- Food & Beverage Professional Employee of the Year 2015
- WSET Level 1 & Level 2 Awards in Wines**
- Best Internal Brand Auditor of the Year 2015
- Employee of the month of April 2013 and December 2014 in Food and Beverages

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	<ul style="list-style-type: none">▪ Certified Brand Auditor from August 2014 until 2018.▪ Positive reviews on Trip Advisor for the Bar44,Indego,Rasoi &Indya by Vineet.▪ Winners of Annual Quiz Competition 2012-2013 in the company▪ Top 10 on trip advisor ranking. Indego By Vineet 2017.▪ Achieved record breaking revenue at Indya by vineet continually for 2 months compare to last 3 years.
Grand Mercure, Bangalore, India, Industrial Training	
Responsibilities	▪ Successfully completed six month industrial training as F&B Assistant at the hotel

OTHERS

Trainings	<ul style="list-style-type: none">▪ Budget & Forecasting▪ Menu Engineering▪ Luxury Collection LQA and LRA standards▪ Different Types of Spirits including single malt whiskies, vodka, classic cocktails▪ Different levels of wine tasting and wine decanting▪ Time Management▪ Journey to Leadership all 10 modules▪ What Type of Personality You Are▪ Train the Trainer▪ Cashing Procedures▪ Upselling Techniques
Languages	▪ Fluent in English, Hindi and Punjabi

Reference - Mr.Shiv Kapoor
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